

APPLE CIDER AND HERB VINAIGRETTE



SERVING SIZE

1



INGREDIENTS

ITEM	QUANTITY
Olive oil	1 tsp.
Apple cider vinegar	1 tbsp.
Red pepper flakes	Pinch
Dried herbs (oregano, thyme, or basil)	1 tsp.
Dijon mustard	½ tsp.
Sea salt	To taste



PREPARATION

- In a small bowl, add apple cider vinegar and Dijon mustard. Whisk together until combined.
- Add olive oil and whisk until the dressing begins to emulsify.
- Stir in red pepper flakes and dried herbs.
- Season with sea salt to taste and mix well.
- Drizzle over salads or vegetables and serve immediately.